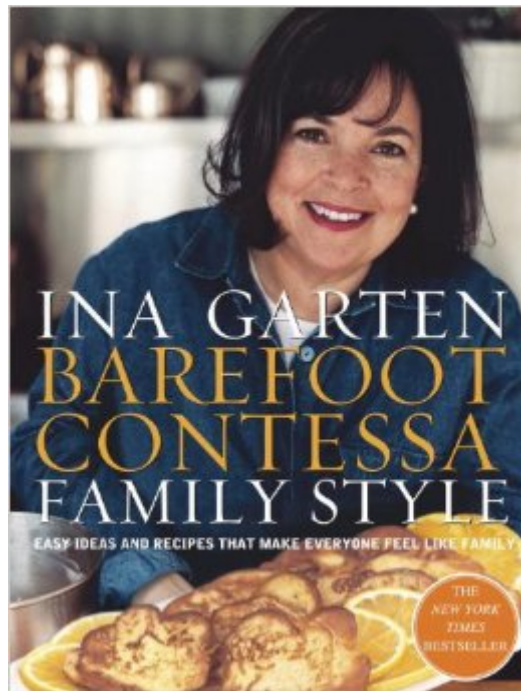


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Barefoot Contessa Family Style: Easy Ideas And Recipes That Make Everyone Feel Like Family



Synopsis

Ina Garten, who shared her gift for casual entertaining in the bestselling *Barefoot Contessa Cookbook* and *Barefoot Contessa Parties!*, is back with her most enticing recipes yet—a collection of her favorite dishes for everyday cooking. In *Barefoot Contessa Family Style*, Ina explains that sharing our lives and tables with those we love is too essential to be saved just for special occasions—and it's easy to do if you know how to cook irresistible meals with a minimum of fuss. For Ina, the best way to make guests feel at home is to serve them food that's as unpretentious as it is delicious. So in her new book, she's collected the recipes that please her friends and family most—dishes like East Hampton Clam Chowder, Parmesan Roasted Asparagus, and Linguine with Shrimp Scampi. It's the kind of fresh, accessible food that's meant to be passed around the table in big bowls or platters and enjoyed with warm conversation and laughter. In Ina's hands tried-and-true dishes are even more delicious than you remember them: Her arugula salad is bright with the flavors of lemon and Parmesan, the Oven-Fried Chicken is crispy without excess fat, and her Deep-Dish Apple Pie has the perfect balance of fruit and spice. *Barefoot Contessa Family Style* also includes enticing recipes that are memorable and distinctive, like Lobster Cobb Salad, Tequila Lime Chicken, and Saffron Risotto with Butternut Squash. With vivid photographs of Ina cooking and serving food in her beautiful Hamptons home, as well as menu suggestions, practical wisdom on what to do when disaster strikes in the kitchen, and tips on creating an inviting ambience with music, *Barefoot Contessa Family Style* is the must-have guide to the joy of everyday entertaining.

Book Information

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Customer Reviews

I absolutely love this book! The recipes are entirely in keeping with the title... these aren't fancy or earth-shattering innovations, so people who thrive on that may be disappointed (I seem to notice a trend among some of the reviewers who have posted). They're just really wonderful versions of honest, straightforward food. The recipe for chicken and biscuits is the best I've ever made, the chicken soup is outstanding, the roasted winter vegetables are lovely, and the mashed potatoes and gravy are absolutely sinful versions of old favorites. As I'm sure you can gather from the previous list, these are recipes for things that you probably already know how to make... it's just that they're absolutely superlative versions of those things. (Much like the chocolate pudding from her Parties! book, if anyone has tried making that: it's just chocolate pudding, after all, but it's heavenly). So here's my advice: if you're convinced that you already have the perfect recipe for every standard dish under the sun, this book isn't for you. If, however, you love good food and are willing to contemplate the idea that classic dishes could be even better, give it a try. I don't think you'll be disappointed. Furthermore, I think that this would be a wonderful wedding gift or gift to someone who's just starting out: why not begin life with a collection of wonderful recipes for comfort foods?

I don't normally write in to review books, particularly cook books, but this one is an exception. I am an avid gourmet cook and I'm always looking for new cookbooks. However, I hate investing in them because I usually only end up making one or two recipes out of each book and it feels like a waste of money. Within two weeks of getting the Barefoot Contessa book, I had made almost half of the recipes - to raving reviews from family and friends. The recipes are easy and fabulous and they can easily be served for a low-key family dinner or a special dinner with company. While they could be considered gourmet, none of the recipes call for exotic ingredients which means everything is already in your pantry or readily available at the grocery store. What I particularly like is that Ina offers menu suggestions in the back of the book so all of the planning is already done for you. Most importantly, this book is family friendly. There is a section devoted to children's food including favorites like Mac and Cheese and Chicken Fingers. However, my girlfriend's 2-year old couldn't get enough of the Shrimp Scampi (one of the "adult" recipes) and that was enough to get her to buy the book too. I highly recommend this book for anyone looking for easy, delicious recipes for all kinds of occasions.

I loved this book's theme/subtitle: to make all your guests feel like family. The beautiful format and layout, as well as the photos, makes this a cookbook to be treasured. Many of the recipes are

simple, basic ones that many of us already have, which is why I gave this four stars instead of five. As usual, every recipe I have tried has been a success (Turkey Lasagna, Banana Sour Cream Pancakes, Shrimp Scampi, Rice Pudding, Mustard Vinaigrette). I especially love the simple ingredients and the non-fussy style of the cooking. The recipes please my family and myself and keep my time in the kitchen at a minimum, which makes me very happy. Although I did not garner as many new recipes from this cookbook as I did her other two, I would not hesitate to give this as a wedding shower gift to a novice cook. Looking forward to Ina's next cookbook.

Another wonderful book from the "Barefoot Contessa" lady!!! And this book seems to be her best yet because family is the center of this idea. Everything within the covers of her latest cooking effort stresses the point of having "family" be the reason for enjoying a good meal and for making great memories. She gave an interesting comment in the opening of this book that families have changed just a wee bit from the "Ozzie and Harriet" years, but that regardless, being with people we love is family enough. And so she helps us to prepare meals that are fun and delicious and easy to make. Plus, the pages of this book are the delicious glossy look, so the absolutely wonderful photography of her dishes just jump out at you with color and desire. Here is how the book breaks down:

WELCOME HOME: This addresses the general points of family entertaining from setting the table and the mood, to how to incorporate traditions without getting it too complicated for simple meals.

PLANNING THE MEALS: This deals with schedules, picky eaters, and sudden problems.

STARTERS: East Hampton Clam Chowder, Chicken Noodle Soup, Roasted Vegetable Soup, Brioche Croutons, Smoked Salmon Spread, Buffalo Chicken Wings, Tuna Tartare, Arugula with Parmesan, Green Salad with Creamy Mustard Vinaigrette, Endive, Stilton, and Walnuts (absolutely DEE-lish!), Parmesan Roasted Asparagus.

SALAD FOR LUNCH: Chicken with Tabbouleh, Montauk Seafood Salad, Pasta with Sun-Dried Tomatoes, Lobster Cobb Salad, Curried Chicken Salad, Brown Rice, Tomatoes, and Basil, Tomato, Mozzarella, and Basil, Wheatberry Salad, Herbal Iced Tea.

DINNERS: Herb-Roasted Lamb, Sunday Rib Roast, Oven-Fried Chicken, Tequila Lime Chicken, Saffron Risotto, Penne Pasta with 5 Cheeses, Chicken Stew with Biscuits, Short Ribs, Fish and Chips, Lasagna with Turkey Sausage, Real Meatballs and Spaghetti, Linguine with Shrimp Scampi.

VEGETABLES: Roasted Winter Vegetables, Mashed Yellow Turnips, String Beans, Provencal Tomatoes, Mashed Potatoes and Gravy, Zucchini with Parmesan, Sautéed Carrots, Garlic Sautéed Spinach, Mashed Butternut Squash, Sagaponack Corn Pudding, Wild Rice Pilaf, Rosemary Polenta.

DESSERTS: (always my favorite part of any book): Raspberry Cheesecake, Frozen Key Lime Pie, Espresso Ice Cream, Orange Pound Cake, Raspberry Orange Trifle, Rum Raisin Rice.

PuddingStewed Berries and Ice CreamPumpkin Banana Mousse TartFlag CakeDeep-Dish Apple PieCoconut MacaroonsLemon Angel Food CakeChocolate MousseSummer
PuddingTiramisuBREAKFAST:Blueberry Coffe Cake MuffinsBanana Sour Cream
PancakesScrambles Eggs, 3 WaysPotato Basil FrittataSmoked Salmon FrittataChallah French ToastHashed BrownsBagels with Flavored Cream CheeseChive BiscuitsFresh Fruit with Honey Vanilla YogurtKIDS:Parmesan Chicken SticksMac and Cheese (defintitely very kid-friendly!)Broccoli and Bow TiesFruit Juice ShapesJam Thumbprint CookiesWhipped Hot ChocolateHomemade MarshmallowsToasted Coconut Marshmallows (you'll have SOOO much fun w/ this)Birthday Sheet CakeNINE INGREDIENTS:Ina's basic recommended kitchen staplesTEN KITCHEN TOOLS:The equipment she feels are your basic needsMENU'S:Menu's for all kinds of events, parties, themes, etcCREDITSINDEXRECIPE INDEXLike many of the other reviewers have already said, the recipes are delicious and easy, and everyone will have a great time if they want to help out. I myself, haven't quite gotten to the seafood recipes yet, in that I am not much of a seafood person, but I have family and friends who are, so they won't be too far down the track. But as for the rest of the dishes, they really are tasty, satisfying and wonderful; you won't be disappointed.Another note about what I enjoy seeing, that really doesn't have alot to do directly with the book itself, is the caring and emotion behind her love for her husband Jeffrey. In both her show and in her books, you can feel that beautiful and endearing feeling between the two of them when she either speaks of him or he is in the segment. It's a nice testament to marriage to see in this day and age. Oh well, I digress.Enjoy the dishes and the sense of bonding that cooking with family and friends can bring, courtesy of our Ina.

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